

# **Tuscan ribollita bean and bread soup**

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Tuscan Ribollita soup which literally means reboiled in Italian is a hearty and comforting kale and bean Italian soup made with stale bread. The bread thickens the soup into a delicious stew like consistency. It's easy to make and can be changed up with many ingredients to fit your lifestyle and taste. Maybe you like more beans or less kale it's all good in this recipe. The texture of ribollita will vary based on whether you have it the next day "reboiled" as the name implies. When it's reboiled and cooked with a lot of bread the consistency will be dense almost like a stew.

## **Variations and tips for Tuscan ribollita bean and bread soup**

The vegetables: kale is the base you can increase the amount in your soup. Spinach or swiss chard can be used in place of kale or add them all. If you want to add more vegetables you can also add in a diced zucchini.

The Beans: One of my favorite addition to this ribolleta soup is cannellini beans. If you want to try different beans butter beans works in this recipe. They are basically a bigger cannellini bean and look so nice in the soup. Chickpeas are also very good in this soup.

The ribollita soup keeps well in the fridge for a few days and is great to freeze for a ready made meal. It tastes even

better reheated and will have a more robust flavor and a thicker consistency. If too thick thin the soup out with some water or stock. If you want a more stew like consistency Ribollita soup can be day-old bread or any bread for that matter, but breadcrumbs are a great way too. Lightly toasting a cup or two of breadcrumbs and serving them on the table like grated cheese is a nice addition.

If you have enjoyed this ribollita bread and bean soup, or any recipes on this site, please let me know in the comments. I would love to hear how you did and it's good to show others. THANKS!!!!

## Ingredients

- 4Tbsp. olive oil
- 2 Tbsp. minced garlic
- 1 Tbsp. red pepper flakes
- 1 cup each chopped onion + celery+ carrots
- 1 cup white wine
- 28 ounce can crushed tomatoes
- 8 cups vegetable or chicken stock
- 2 tsp. each dried thyme and oregano
- a few bay leaves
- parmesan rind
- 2 cups diced potatoes
- 2 15-ounce drained and rinsed cannellini beans
- 1 bunch of kale de-ribbed and roughly chopped
- 4 cups stale Italian bread
- Parmesan cheese for serving

## Instructions

1. Start by sautéing the onion, garlic and red pepper flakes until soft and just beginning to brown. Then add the celery and carrots saute until soft.
2. Add the wine cook until absorbed

3. Add the crushed tomatoes, broth, thyme, oregano, bay leaves and parmesan rind. Bring the soup to a simmer add the potatoes, cover and cook until the potatoes are fork tender. Then remove the parmesan rind and bay leaves. Transfer 2 cups of the soup along with one cup of the beans to a blender. Blend until smooth. Then add the puree back to the soup along with the remaining cannellini beans and kale. cook until the kale is wilted and the beans are tender about 10 -15 minutes, taste the soup and adjust your salt and pepper seasonings.
4. To serve cut or tear the bread into bite size pieces add a handful of the bread to the bottoms of each bowl. Ladle the soup over the bread top with a drizzle of extra virgin olive oil and freshly grated parmesan cheese. ENJOY!!!